



THE HOUSE ON SATHORN

THE HOUSE ON SATHORN'S GUEST CHEF SERIES  
PRESENTS

*'Four-Hands Michelin Starred Dinner by  
Chef Mads Refslund and Chef Fatih Tutak'*

---

beetroot and elderberries *by Mads*  
*Corte Giara Prosecco*

uni tart *by Mads*  
*Corte Giara Pinot Grigio*

jerusalem artichoke, hazelnut, yufka *by Fatih*  
*Corte Giara Pinot Grigio*

hamachi with black radish and chestnuts *by Mads*  
*Allegrini Soave*

eggplant, smoked shaksuka, yoghurt *by Fatih*  
*Allegrini Soave*

sweet shrimps with salted plumbs  
and dried red peppers *by Mads*  
*Cassiopea Pagus Ceraia Rosato - Poggio Al Tesoro*

king crab cooked in rosemary branches *by Mads*  
*Cassiopea Pagus Ceraia Rosato - Poggio Al Tesoro*

whole wheat eriste, maitake mushrooms *by Fatih*  
*Palazzo Della Torre – Allegrini*

baby calamari, haricot bean, herbs *by Fatih*  
*Palazzo Della Torre – Allegrini*

30-day dry aged duck served family style  
with condiments *by Mads*  
*La Poja & Amarone*

green coconut with porcini  
and black truffle *by Mads*

